

## ***Antipasto***

### **Beef Carpaccio**

Rùcula, black truffle, capers,  
Parmesan cheese

### **Tomato Bruschetta**

Cherry tomato, eggplant, basil,  
prosciutto.

### **Arancinis**

Pomodoro sauce, Mozzarella Cheese

### **Panzanella Salad**

Cucumber, tomato, croutons,  
balsamic vinaigrette

### **Capresse**

Tomato gelee, basil foam,  
balsamic caviar, Mozzarella cheese

### **Artichoke**

Garlic, spinach, goat & blue cheese

## ***Risotto***

### **Lobster Risotto**

Asparagus, Peas,  
truffle oil, fresh herbs

### **Mushroom Risotto**

Artichoke, foie gras, chard, morels

### **Chicken Saffron Risotto**

Carrots, peas, mushroom funghi,  
leek, white wine

### **Basil Risotto**

Roasted cherry tomato with oregano  
Kalamata olives, Mozzarella cheese

*Manager: Felipe Trujillo*

*Service and attention: Spumante Restaurant Staff*

*Chef de cuisine: Erick del Villar*

*20200916*

## ***Soup***

### **Pasta & White Bean**

Garden vegetables, tomato,  
chicken broth

### **Butter Nut Squash**

Parmesan cheese, arugula pesto,  
pine nuts

## ***Pasta***

### **Gnocchi**

Amatriciana, tomato, bacon,  
garlic, arugula

### **Hand Cut Pappardelle**

Beef & Ricotta meatballs,  
Pomodoro sauce, garlic bread

### **Local Pumpkin Ravioli**

Goat cheese, sage,  
arugula, shaved macadamia

### **Lasagna Bolognese**

Four cheese sauce, shaved Parmesan

### **Rigattone**

Ricotta, spinach, crispy prosciutto,  
herbed, butter sauce

### **Spinach Cannelloni**

Shrimp, chili flakes, Pomodoro sauce,  
garlic, leek cream

### **Buckwheat Linguini**

Chard, broccoli, sun dried tomatoes,  
roasted carrots, braised rabbit

### **Chicken Tortellini**

Cavolo nero, asparagus, peas,  
red wine sauce

### **Orecchiette**

Calamary, scallops, mussels,  
clams, spicy tomato sauce

**Gluten free pasta available for request,  
ask your server**